Chocolate Chip Cookies

Chocolate chip cookies are often eaten warm and dunked in milk. This is a tradition that can continue while living gluten free. These cookies can baked and frozen, or later crumbled over ice cream. Create new traditions around the gluten free lifestyle, and no one will know the difference, certainly not in the taste of the cookies. The basic cookie recipe makes enough to have cookies for the entire summer. Freeze and enjoy a few each week, or split the dough into smaller bowls to make a large variety of flavors, pans of chocolate chip, peanut butter, and nut cookies.

Pre Cook Preparation:

A. Timer set to the time to begin preparation prior to cooking
B. Timer set for 1 hour later, when meal should be ready to eat

Meal Adaptations:

Physical Accommodations:

Electric mixer, or lightly mix and pour into the pan, allowing the baking process to complete mixing
Large handled measuring cups and spoons
Large handled mixing spoons

Visual Accommodations:

Easily identifiably labeled ingredients
Long oven mitts
Use brightly colored measuring cups, spoons, and bowls

Potential Food Allergy or Intolerance:

Butter (lactose)
Chocolate chips
Eggs
Flour (gluten)
Milk (lactose)
Sugar (diabetics)
Vanilla Flavor (gluten)

Meatless Preparation Avoid:

Butter
Eggs
Milk
Substitute with: _____

Utensils:

Measuring cups
2 Mixing bowls
Microwave safe cup
Spoon
Toothpick (round)
Pan: 2.5 quart glass baking pan. ***

*** Dark glass bakes quicker, so reduce time.
*** Aluminum foil pans also bake differently and may react to acids in certain foods, such as berries.
*** Cupcake pans can also be used, and will bake at a different temperature and time. This makes it easier to freeze single serve portions. Some recipe sites go into further detail if needed.

Ingredients:

Meat: None

Vegetables: None

Other ingredients:
1/4 cup of brown sugar
1 cup of chocolate chips (gluten free)
1 3/4 cup of cookie mix (gluten free)
Verify ingredients:
1/2 cup of butter (1 stick)
3 eggs
1 tablespoon vanilla (gluten free)
Dash of salt

Preparation time: 15 minutes

Preparation:
1. Melt butter in microwave safe cup for 20 to 30 seconds.
2. Mix in medium mixing bowl:
   1/2 cup butter
   3 eggs
   1 tablespoon gluten free vanilla
3. Grease the bottom of the baking pan lightly with butter.
4. Add the flour mixture and 1 cup chocolate chips to the eggs, vanilla, and butter. Mix thoroughly.
5. Spoon onto greased pan.
6. Place greased pan in oven at 350 degrees.
7. Set timer for about 13 minutes.
8. Use a clean toothpick to verify doneness of the cookies in the middle, and on the edges. It should come out clean.
9. Allow cookies to cool slightly before removing from the pan.

Cook Temperature: 350 degrees (Varies based on pan choice and elevation for those in the mountains.)
Your temperature here: _____

Cook Time: 13 to 15 minutes, based on pan choice and elevation.
Your bake time here: _____

Servings: About 10

Storage Solutions: Round containers

- **Counter safe: 30 minutes to an hour to cool enough to place in the fridge or freezer**
- **Fridge safe: 3 to 4 days * Per What's Cooking America Storage Chart link in Resources**
- **Freezer safe: 4 to 6 months * Per What's Cooking America Storage Chart link in Resources**

Reheat Instructions: (Good for quick thawing)

Microwave: Time and temp may vary.

1. **Place in a microwave safe dish (not plastic).**
2. **Heat until food is warm.**
3. **Minimum 30 seconds.**
   Add your microwave time here: _____.